



ENTRÉES

Kūmara & smoked mussel soup – coconut cream, curry spices & bread ^(DF) (GF & VG available)	\$14
Baked brie – walnut & fig clusters, frozen grapes, apple, Oha Honey, toast ^(V, GF)	\$20
Sticky pork ribs, smoky bourbon sauce ^(GF, DF)	\$18
Warm crusty charcoal loaf with garlic, chilli & cheddar butter ^(V)	\$10
Kaimoana – marinated Green Lipped Mussels, swede & salsa salad, croutons ^(DF, GF)	\$16
Little Chef's Salad of marinated tomato, walnuts, cucumber, feta, mixed greens & lemon dressing ^(GF, V) (VG available)	\$14

Not all ingredients are listed on our menus. If you have any allergies or special dietary needs, please bring them to the attention of our staff. (V) vegetarian (VG) vegan (GF) gluten free (DF) dairy free

OPEN 7 DAYS TILL LATE
GST INCLUSIVE



MAINS

- 270g chargrilled beef sirloin Caprese-style with cheese sauce, roasted tomato, basil & jus, waffle fries, charred courgette & quinoa salad ^(GF available) \$38
- Southern fried chicken, roasted corn slaw, Stargazer beer hushpuppies, smashed avocado & black beans, gravy \$34
- Fettuccini with chargrilled zucchini & pumpkin, creamy white wine & piko piko pesto sauce, parmesan ^{(V) (VG available)} \$30
- Pan seared Aoraki Salmon, puffed quinoa, courgette & salsa salad, roast potato, caper hollandaise ^(GF) \$34
- Pork cutlet, aromatic spices, jus, roast pumpkin & potato, tomato & apple salad ^(GF, DF) \$32
- Lamb burger with horopito, relish, mesclun, beetroot, double cheese, pickle, tomato, Kiwi onion dip on a toasted brioche bun, waffle fries ^(GF available) \$29
- Chef's salad of mixed greens, herbs, roast pumpkin, marinated tomato, seeds, feta, quinoa, charred courgette, walnuts, croutons, lemon dressing ^{(V, GF) (VG available)} \$25

SIDES

- Waffle fries, roast red pepper ketchup ^(V) \$7.5
- Loaded waffle fries, sour cream, pickles, roast red pepper ketchup ^(V) \$9.5
- Sautéed broccolini, crispy shallots ^(V) \$8.5

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DESSERT

Blueberry cheesecake, Drambuie biscuit crumb, berry sauce, triple chocolate hazelnut cluster	\$15
Sundae – hokey pokey ice cream, crushed cookie, cherry, Mars sauce, whipped cream ^(GF available)	\$15
Ice cream sandwich – chewy caramel wafers, hokey pokey ice cream, chocolate sauce, whipped cream	\$12
Lemon meringue pie, candied lemon, berry sauce, whipped cream	\$15
Affogato with hazelnut crumb with espresso.....	\$8
with your choice of liqueur	\$12
Kāko Trio of Chocolates	\$12

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